

## WEST Search History

DATE: Friday, September 03, 2004

Hide?	Set Name	Query	Hit Count
		<i>DB=PGPB,USPT,USOC,EPAB,JPAB,DWPI; PLUR=YES; OP=OR</i>	
<input type="checkbox"/>	L6	l4 and L5	16
<input type="checkbox"/>	L5	pasta.clm.	534
<input type="checkbox"/>	L4	l2 and L3	977
<input type="checkbox"/>	L3	calcium and magnesium and zinc	97016
<input type="checkbox"/>	L2	pasta or noodles	21021
<input type="checkbox"/>	L1	pasta	5314

END OF SEARCH HISTORY

09/896970

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FILE 'HOME' ENTERED AT 10:11:09 ON 03 SEP 2004

=> FIL STNGUIDE

COST IN U.S. DOLLARS	SINCE FILE ENTRY	TOTAL SESSION
FULL ESTIMATED COST	0.21	0.21

FILE 'STNGUIDE' ENTERED AT 10:11:12 ON 03 SEP 2004

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AND TECHNOLOGY CORPORATION, AND FACHINFORMATIONSZENTRUM KARLSRUHE

FILE CONTAINS CURRENT INFORMATION.

LAST RELOADED: Aug 27, 2004 (20040827/UP).

=> file fsta frosti

COST IN U.S. DOLLARS	SINCE FILE ENTRY	TOTAL SESSION
FULL ESTIMATED COST	0.06	0.27

FILE 'FSTA' ENTERED AT 10:11:25 ON 03 SEP 2004

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FILE 'FROSTI' ENTERED AT 10:11:25 ON 03 SEP 2004

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=> s pasta or noodle# or spaghetti or macaroni

L1 10190 PASTA OR NOODLE# OR SPAGHETTI OR MACARONI

=> s calcium and magnesium and zinc

L2 1522 CALCIUM AND MAGNESIUM AND ZINC

=> s l1 and l2

L3 31 L1 AND L2

=> d 1-31 all

L3 ANSWER 1 OF 31 FSTA COPYRIGHT 2004 IFIS on STN

AN 1990(03):V0098 FSTA

TI Method of preserving color of vegetable **pasta** products.

IN Lee, Y.; Merritt, C. G.; Dermody, N. E.

PA Borden Inc.; Borden, Columbus, OH, USA

SO United States Patent, (1989)

PI US 4840808

PRAI US @@@@-99923 19870923

DT Patent

LA English

AB The invention relates to a process for preserving the colour and texture of vegetable **pasta**, whose colour is derived from chlorophyll-containing vegetable matter added to a paste at a pH >7.0. The colour preservation is enhanced by presence or addition of a cation selected from the group consisting of **magnesium**, **zinc**, copper, **calcium** and aluminium cations.

CC V (Patents)

CT CEREAL PRODUCTS; COLOUR; IONS; **PASTA**; PATENTS; PRESERVATION; VEGETABLE PRODUCTS; VEGETABLES

L3 ANSWER 2 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN

AN 643496 FROSTI  
 TI Grain-based snack foods.  
 AU Pennington J.A.T.; Douglass J.S.  
 SO Bowes and Church's food values of portions commonly used. (18th edition),  
 Published by: Lippincott Williams and Wilkins, Philadelphia, 2004,  
 127-140 (0 ref.)  
 Pennington J.A.T.; Douglass J.S.  
 ISBN: 0-7817-4429-6  
 NTE REFERENCE ONLY  
 DT Book Article  
 LA English  
 AB The table provides values for nutrient concentrations in grain-based  
 snack foods and grain products including bagels, biscuits, quick breads,  
 yeast breads, breadsticks, crackers, ethnic grain products, muffins,  
 pancakes, **pasta**, rolls, stuffings and coatings, and waffles.  
 Values are given for calories, water, protein, carbohydrates, sugar,  
 dietary fibre, weight, fats, saturated fatty acids, monounsaturated fatty  
 acids, polyunsaturated fatty acids, cholesterol, vitamins A, C, B2, B6,  
 B1 and B12, folic acid, niacin, pantothenic acid, sodium, **calcium**  
 , **magnesium**, **zinc**, manganese, potassium, phosphorus,  
 iron, copper and selenium.  
 SH NUTRITION  
 CT BAKERY PRODUCTS; BISCUITS; BREAD; CALORIES; CARBOHYDRATES; CEREAL BARS;  
 CEREAL PRODUCTS; COMPOSITION; CRISPS; DATA; FATS; FATTY ACIDS; FIBRE;  
 LIPIDS; MINERALS; MONOUNSATURATED FATTY ACIDS; NUTRIENTS; NUTRITIONAL  
 VALUE; POLYUNSATURATED FATTY ACIDS; POTATO CRISPS; POTATO PRODUCTS;  
 PROTEINS; SATURATED FATTY ACIDS; SNACK FOODS; SUGARS; TABLES; UNSATURATED  
 FATTY ACIDS; VEGETABLE PRODUCTS; VITAMINS; WATER  
 DED 22 Jul 2004  
 L3 ANSWER 3 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN  
 AN 639127 FROSTI  
 TI Cooking salt formulations and methods.  
 IN Sidoti C.; Silver L.  
 PA Blue Sky Potions LLC  
 SO European Patent Application  
 PI EP 1411782 A1  
 WO 2003001926 20020627  
 AI 20020627  
 PRAI United States 20010629  
 DT Patent  
 LA English  
 SL English  
 AB The invention relates to inexpensive, prepackaged salt formulations in  
 dry and/or concentrated aqueous forms for use in the preparation or  
 cooking of food products. The invention consists of water-soluble  
 food-grade salts having two from the group **calcium**,  
**magnesium**, **zinc** and copper. It provides the food  
 products with desirable organoleptic characteristics by cooking the food  
 products in water containing effective levels of the salt formulations.  
 The salt formulations provide nutritional benefits when minerals are  
 added as supplements to the salt mixture. The invention is suitable for  
 use with **pasta**, rice, fresh and frozen vegetables, soups and  
 meat products.  
 SH ADDITIVES  
 CT ADDITIVES; CATIONS; COOKING SOLUTIONS; EUROPEAN PATENT; INGREDIENTS;  
 IONS; PATENT; SALT SOLUTIONS; SALTS; SEASONINGS; SOLUTIONS  
 DED 27 May 2004  
 L3 ANSWER 4 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN  
 AN 603416 FROSTI  
 TI Cooking salt formulations and methods.  
 IN Sidoti C.; Silver L.

PA Blue Sky Potions LLC  
 SO PCT Patent Application  
 PI WO 2003001926 A1  
 AI 20020627  
 PRAI United States 20010629  
 DT Patent  
 LA English  
 SL English  
 AB The invention relates to inexpensive, prepackaged salt formulations in dry and/or concentrated aqueous forms for use in the preparation or cooking of food products. The invention consists of water-soluble food grade salts having two of a group of cations consisting of **calcium, magnesium, zinc** and copper. It provides the food products with desirable organoleptic characteristics by cooking the food products in water containing effective levels of the salt formulations. The salt formulations provide nutritional benefits when minerals are added as supplements to the salt mixture. The invention is suitable for use with **pasta**, rice, fresh and frozen vegetables, soups and meat products.  
 SH ADDITIVES  
 CT ADDITIVES; CATIONS; COOKING SOLUTIONS; INGREDIENTS; IONS; PATENT; PCT PATENT; SALT SOLUTIONS; SALTS; SEASONINGS; SOLUTIONS  
 DED 21 Feb 2003  
  
 L3 ANSWER 5 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN  
 AN 581942 FROSTI  
 TI Nutritive assistant food for instant **noodle** and instant **noodle** with same attached thereto.  
 IN Nakamura H.  
 SO Japanese Patent Application  
 PI JP 2001309757 A 20011106  
 AI 20000502  
 NTE 20011106  
 DT Patent  
 LA Japanese  
 SL English  
 AB A method for the production of a vitamin- and mineral-enriched assistant food for accompanying **noodles** is disclosed. The food comprises between 12 and 45 mg of vitamins, comprising vitamins A, B1, B2, B6, folic acid, B12, biotin, pantothenic acid, C, D, E and niacin. The mineral component makes up between 250 and 900 mg, comprising **calcium**, iron, potassium, phosphorus, copper, iodine, **zinc, magnesium**, selenium, chromium and molybdenum. The additive can be incorporated with **noodles** in a portion cup or pouch.  
 CT CEREAL PRODUCTS; FORTIFIED **NOODLES**; HEALTH FOODS; JAPANESE PATENT; MINERALS; **NOODLES**; **PASTA**; PATENT; SNACK FOODS; VITAMINS  
 DED 16 May 2002  
  
 L3 ANSWER 6 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN  
 AN 530625 FROSTI  
 TI Food nutrient tables. (d.)  
 AU Hands E.S.  
 SO Nutrients in food., Published by: Lippincott Williams and Wilkins, Philadelphia, 2000, 160-187 (0 ref.)  
 Hands E.S.  
 ISBN: 0-683-30705-3  
 NTE REFERENCE ONLY  
 DT Book Article  
 LA English  
 AB Food nutrient tables are presented for the following: prepared meals, entrees and dishes (convenience foods, **pasta** dishes, rice

dishes, vegetarian dishes, pizza) homemade and generic meals, entrees and dishes, meats and meat products (beef, game, goat, lamb, lunch meats, sausages, pork, haem, veal, offal), meat substitutes, tofu, soya products, nuts, and seeds. For each elemental, prepared, and brand-name food, the tables give the contents of calories, water, proteins, carbohydrates, fibre, sugars, other carbohydrates, fats, saturated fats, monounsaturated fats, polyunsaturated fats, omega-3 fatty acids, omega-6 fatty acids, cholesterol, vitamins A, B12, B6, C, D and E, retinol, carotenoids, beta-carotene, thiamin, riboflavin, niacin, folate, pantothenic acid, **calcium**, copper, iron, **magnesium**, manganese, phosphorus, potassium, selenium, sodium and **zinc**.

SH NUTRITION

CT CALORIES; CARBOHYDRATES; CONTENT; CONVENIENCE FOODS; FATS; MEAT; MEAT PRODUCTS; MEAT SUBSTITUTES; MINERALS; NUTRIENT TABLES; NUTRIENTS; NUTRITIONAL VALUE; NUTS; PROTEINS; SEEDS; VITAMINS

DED 18 Aug 2000

L3 ANSWER 7 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN

AN 530624 FROSTI

TI Food nutrient tables. (c.)

AU Hands E.S.

SO Nutrients in food., Published by: Lippincott Williams and Wilkins, Philadelphia, 2000, 130-160 (0 ref.)

Hands E.S.

ISBN: 0-683-30705-3

NTE REFERENCE ONLY

DT Book Article

LA English

AB Food nutrient tables are presented for the following: fish, seafood and shellfish, fruit juices, vegetable juices, blended juices, fruits, grains, flours, grain products, breads, biscuits, bread crumbs, croutons, seasoning mixes, crackers, baked goods, muffins, pancakes, french toast, waffles, stuffings, **pasta**, rice, tortillas, granola bars, cereal bars, scones, tarts, infant foods, infant fruit juices, and infant formulas. For each elemental, prepared, and brand-name food, the tables give the contents of calories, water, proteins, carbohydrates, fibre, sugars, other carbohydrates, fats, saturated fats, monounsaturated fats, polyunsaturated fats, omega-3 fatty acids, omega-6 fatty acids, cholesterol, vitamins A, B12, B6, C, D and E, retinol, carotenoids, beta-carotene, thiamin, riboflavin, niacin, folate, pantothenic acid, **calcium**, copper, iron, **magnesium**, manganese, phosphorus, potassium, selenium, sodium and **zinc**.

SH NUTRITION

CT BAKERY PRODUCTS; BEVERAGES; CALORIES; CARBOHYDRATES; CEREAL PRODUCTS; CEREALS; CONTENT; FATS; FISH; FLOURS; FRUIT JUICES; FRUIT PRODUCTS; FRUITS; GRAIN; INFANT FOODS; INFANT FORMULAS; MINERALS; NON ALCOHOLIC BEVERAGES; NUTRIENT TABLES; NUTRIENTS; NUTRITIONAL VALUE; **PASTA**; PROTEINS; RICE; SEAFOOD; SOFT DRINKS; VEGETABLE JUICES; VEGETABLE PRODUCTS; VITAMINS

DED 18 Aug 2000

L3 ANSWER 8 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN

AN 507005 FROSTI

TI Sauces, condiments, and gravies.

AU Pennington J.A.T.

SO Bowes and Church's food values of portions commonly used. (17th edition), Published by: Lippincott-Raven Publishers, Philadelphia, 1998, 27-253 (0 ref.)

Pennington J.A.T.

ISBN: 0-397-55435-4

NTE REFERENCE ONLY

DT Book Article

LA English

AB This table provides values for nutrient concentrations in commonly used portions of sauces, condiments and gravies. Data are presented for beef, brown, chicken, mushroom, onion, pork, sausage and turkey gravies and sauces including barbecue, ketchup, chili, hollandaise, mustard, pizza, salsa, soy, **spaghetti**, sweet and sour, tartar, teriyaki, and tomato sauces. Values are given for calories, water, protein, carbohydrates, sugar, dietary fibre, weight, fats, saturated fatty acids, monounsaturated fatty acids, polyunsaturated fatty acids, cholesterol, vitamins A, C, B2, B6, B1, and B12, folic acid, niacin, pantothenic acid, sodium, **calcium**, **magnesium**, **zinc**, manganese, potassium, phosphorus, iron, and copper.

SH NUTRITION

CT CALORIES; CARBOHYDRATES; COMPOSITION; CONDIMENTS; DATA TABLES; FATS; FIBRE; GRAVY; MEAL ACCOMPANIMENTS; MINERALS; NUTRIENTS; NUTRITIONAL VALUE; PROTEINS; SAUCES; VITAMINS

DED 5 Nov 1999

L3 ANSWER 9 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN

AN 506995 FROSTI

TI Grain products.

AU Pennington J.A.T.

SO Bowes and Church's food values of portions commonly used. (17th edition), Published by: Lippincott-Raven Publishers, Philadelphia, 1998, 151-173 (0 ref.)

Pennington J.A.T.

ISBN: 0-397-55435-4

NTE REFERENCE ONLY

DT Book Article

LA English

AB This table provides values for nutrient concentrations in commonly used portions of grain products. Products covered include bagels, biscuits, breads, breadsticks, crackers and croutons, English muffins, French toast, muffins, pancakes, **pasta**, pastry crust, rice and rice dishes, rolls, stuffing, tortillas and waffles. Values are given for calories, water, protein, carbohydrates, sugar, dietary fibre, weight, fats, saturated fatty acids, monounsaturated fatty acids, polyunsaturated fatty acids, cholesterol, vitamins A, C, B2, B6, B1, and B12, folic acid, niacin, pantothenic acid, sodium, **calcium**, **magnesium**, **zinc**, manganese, potassium, phosphorus, iron, and copper.

SH NUTRITION

CT BAGELS; BAKERY PRODUCTS; BISCUITS; BREAD; BREADSTICKS; CALORIES; CARBOHYDRATES; CEREAL PRODUCTS; COMPOSITION; CRACKERS; DATA TABLES; ETHNIC FOODS; FATS; FIBRE; MEAL ACCOMPANIMENTS; MEXICAN FOODS; MINERALS; MORNING GOODS; MUFFINS; NUTRIENTS; NUTRITIONAL VALUE; PANCAKES; **PASTA**; PASTRY PRODUCTS; PROTEINS; RICE PRODUCTS; ROLLS; SNACK FOODS; STUFFINGS; TORTILLAS; VITAMINS; WAFFLES

DED 5 Nov 1999

L3 ANSWER 10 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN

AN 506988 FROSTI

TI Entrees and meals.

AU Pennington J.A.T.

SO Bowes and Church's food values of portions commonly used. (17th edition), Published by: Lippincott-Raven Publishers, Philadelphia, 1998, 74-105 (0 ref.)

Pennington J.A.T.

ISBN: 0-397-55435-4

NTE REFERENCE ONLY

DT Book Article

LA English

AB This table provides values for nutrient concentrations in commonly used portions of entrees and meals. The table covers box mix entrees, canned and shelf-stable entrees, frozen breakfasts, frozen dinners **pasta**

, beef, chicken, enchilada, fish, pork, cheese, turkey, veal), frozen entrees, frozen meals for children, frozen pizza, and home-made entrees. Values are given for calories, water, protein, carbohydrates, sugar, dietary fibre, weight, fats, saturated fatty acids, monounsaturated fatty acids, polyunsaturated fatty acids, cholesterol, vitamins A, C, B2, B6, B1, and B12, folic acid, niacin, pantothenic acid, sodium, **calcium**, **magnesium**, **zinc**, manganese, potassium, phosphorus, iron, and copper.

SH NUTRITION

CT CALORIES; CANNED CONVENIENCE FOODS; CANNED FOODS; CARBOHYDRATES; COMPOSITION; CONVENIENCE FOODS; DATA TABLES; DISHES; ENTREES; FATS; FIBRE; FROZEN CONVENIENCE FOODS; FROZEN FOODS; MEAL COURSES; MEALS; MINERALS; NUTRIENTS; NUTRITIONAL VALUE; PACKAGED FOODS; PROTEINS; VITAMINS

DED 5 Nov 1999

L3 ANSWER 11 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN

AN 435490 FROSTI

TI Evaluation of mineral cooking losses in some food items.

AU Lamand M.; Tressol J.C.; Villart S.

SO Cahiers de Nutrition et de Dietetique, 1997, (February), 32 (1), 28-30 (6 ref.)

DT Journal

LA French

SL English; French

AB Levels of copper, **zinc**, iron, manganese, selenium, iodine, **calcium**, **magnesium**, sodium and potassium were determined before and after cooking in cauliflower, cabbage, carrots, potatoes, rice, **pasta**, lentils, boiled and fried eggs, roast pork, steak and haddock. Cooking in water generally caused greater losses than fat-free frying. Copper, **zinc**, iron and manganese tended to be stable in foods cooked in water, especially lentils. Losses were found mainly in cabbage and potatoes. The greatest cooking losses were observed for the anions selenium and iodine, although selenium was very stable in fried and microwaved meat. Selenium was lost chiefly in foods rich in sulfur compounds. The results show that allowance must be made for cooking losses when using data for raw foods to calculate the mineral content of a diet.

SH NUTRITION

CT COOKING LOSS; LOSS; MINERALS; TRACE ELEMENTS

DED 14 May 1997

L3 ANSWER 12 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN

AN 393908 FROSTI

TI Coeliac flour and **pasta** in nutrition.

AU Staruch L.; Bartekova Z.; Uherova R.

SO Potravinarske Vedy, 1995, 13 (5), 391-398 (18 ref.)

DT Journal

LA Czech

SL English; Czech

AB The major components, minerals, and some vitamins in coeliac flour and coeliac **pasta** were determined. The flour and **pasta** samples analysed were found to contain sodium, potassium, **calcium** and **magnesium**, while coeliac flour was also found to contain phosphorus. The iron and **zinc** contents of coeliac flour and coeliac **pasta** were found to be low compared with smooth flours and various other types of **pasta**. The thiamine and nicotinic acid contents of the coeliac flour and coeliac **pasta** samples were also lower, but the riboflavin content was 3 times higher.

SH NUTRITION

CT **CALCIUM**; CELIAC; CEREAL PRODUCTS; COMPOSITION; COMPOUNDS; DETERMINATION; FLOUR; IRON; **MAGNESIUM**; MINERALS; NICOTINIC ACID; NUTRIENTS; **PASTA**; PHOSPHORUS; POTASSIUM; RIBOFLAVIN;

SODIUM; THIAMIN; TRACE ELEMENTS; VITAMINS; **ZINC**  
 DED 10 Nov 1995

L3 ANSWER 13 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN  
 AN 321518 FROSTI  
 TI Nutrient content of foods: Sauces, condiments and gravies.  
 AU Pennington J.A.T.; Church H.N.; Bowes A.D.P.  
 SO Bowes and Church's food values of portions commonly used. (16th ed.),  
 Published by: J.B. Lippincott Company., Philadelphia, 1993, 251-259 (0  
 ref.)  
 Pennington J.A.T.; Church H.N.; Bowes A.D.P.  
 ISBN: 0-397-55087-1

NTE REFERENCE ONLY  
 DT Book Article  
 LA English  
 AB This section provides a guide to the nutrient content of sauces and  
 gravies. The following nutrient contents are tabulated for a given  
 serving size: kcal, water, protein, carbohydrate, fibre, fat, saturated  
 fatty acids, monounsaturated fatty acids, polyunsaturated fatty acids,  
 cholesterol, vitamin A (as retinol and IU), vitamin C, vitamin B-2,  
 vitamin B-6, folic acid, vitamin B-1, niacin, vitamin B-12, pantothenic  
 acid, sodium, **calcium, magnesium, zinc,**  
 manganese, potassium, phosphorus, iron, and copper. The information is  
 listed for an extensive range of products, which includes the following  
 types: barbecue sauces; ketchups; fish sauces; **pasta** sauces;  
 salsas; mustards; soy sauces; and gravy mixes. The majority of the  
 branded products originate in the US.

SH CONDIMENTS  
 CT COMPOSITION; CONDIMENTS; GRAVY; MIXES; NUTRIENTS; NUTRITIONAL VALUE;  
 PORTIONS; QUANTITY; SAUCES; TABLE; TYPE  
 DED 22 Jul 1993

L3 ANSWER 14 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN  
 AN 321508 FROSTI  
 TI Nutrient content of foods: Grain products.  
 AU Pennington J.A.T.; Church H.N.; Bowes A.D.P.  
 SO Bowes and Church's food values of portions commonly used. (16th ed.),  
 Published by: J.B. Lippincott Company., Philadelphia, 1993, 153-174 (0  
 ref.)  
 Pennington J.A.T.; Church H.N.; Bowes A.D.P.  
 ISBN: 0-397-55087-1

NTE REFERENCE ONLY  
 DT Book Article  
 LA English  
 AB This section provides a guide to the nutrient content of cereal products.  
 The following nutrient contents are tabulated for a given serving size:  
 kcal, water, protein, carbohydrate, fibre, fat, saturated fatty acids,  
 monounsaturated fatty acids, polyunsaturated fatty acids, cholesterol,  
 vitamin A (as retinol and IU), vitamin C, vitamin B-2, vitamin B-6, folic  
 acid, vitamin B-1, niacin, vitamin B-12, pantothenic acid, sodium,  
**calcium, magnesium, zinc,** manganese,  
 potassium, phosphorus, iron, and copper. The information is listed for  
 an extensive range of the following types of product: breads, quick  
 breads; yeast breads, breadsticks, crackers, French toast, muffins,  
 pancakes, **pasta**, pie/pizza crust, rice, rolls, stuffings,  
 tortillas, and waffles. The majority of the branded products originate in  
 the US.

SH CEREAL PRODUCTS  
 CT BAKERY PRODUCTS; BREAD; BREAD ROLLS; CEREAL PRODUCTS; COMPOSITION;  
 MUFFINS; NUTRIENTS; NUTRITIONAL VALUE; **PASTA**; PASTRY PRODUCTS;  
 PORTIONS; QUANTITY; RICE PRODUCTS; ROLLS; TABLE; TORTILLAS; TYPE; WAFFLES  
 DED 22 Jul 1993



L3 ANSWER 15 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN  
 AN 272294 FROSTI  
 TI Composition of foods: Raw, processed, prepared; Part 20: Cereal grains and **pasta. Spaghetti.**  
 AU United States Department of Agriculture.  
 SO Published by: USGPO, Washington DC, 1989, 130-7  
 NTE REFERENCE ONLY.  
 DT Book Article  
 LA English  
 AB These revised food composition tables provide values for refuse, energy, proximate composition (water, protein, fat, carbohydrate and ash); nine mineral elements (**calcium**, iron,, **magnesium**, phosphorus, potassium, sodium, **zinc**, copper and manganese); nine vitamins (ascorbic acid, thiamin, riboflavin, niacin, pantothenic acid, vitamin B6, folacin, vitamin B12 and vitamin A) individual fatty acids; total saturated, monounsaturated and polyunsaturated fatty acids; cholesterol, total phytosterols and eighteen amino acids. Values for dry and cooked, plain, protein-fortified, spinach and whole-wheat **spaghetti** are presented.  
 CT AMINO ACIDS; ASCORBIC ACID; **CALCIUM**; CARBOHYDRATES; CHOLESTEROL; COOKED; COPPER; DRY; ENERGY; FATS; FATTY ACIDS; FOLIC ACID; FORTIFICATION; FORTIFIED; FORTIFIED FOODS; IRON; **MAGNESIUM**; MANGANESE; MONOUNSATURATED; NIACIN; NUTRIENTS; NUTRITIONAL VALUE; PANTOTHENIC ACID; PHOSPHORUS; PHYTOSTEROLS; POLYUNSATURATED; POTASSIUM; PROTEIN FORTIFIED; PROTEINS; PYROXIDINE; RETINOL; RIBOFLAVIN; SATURATED FATTY ACIDS; SODIUM; **SPAGHETTI**; SPINACH; THIAMINE; UNSATURATED FATTY ACIDS; VITAMINS; WASTES; WATER; WHOLEWHEAT; **ZINC**  
 DED 21 Nov 1991

L3 ANSWER 16 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN  
 AN 272289 FROSTI  
 TI Composition of foods: Raw, processed, prepared; Part 20: Cereal grains and **pasta. Noodles.**  
 AU United States Department of Agriculture.  
 SO Published by: USGPO, Washington DC, 1989, 120-7  
 NTE REFERENCE ONLY.  
 DT Book Article  
 LA English  
 AB These revised food composition tables provide values for refuse, energy, proximate composition (water, protein, fat, carbohydrate and ash); nine mineral elements (**calcium**, iron, **magnesium**, phosphorus, potassium, sodium, **zinc**, copper and manganese); nine vitamins (ascorbic acid, thiamin, riboflavin, niacin, pantothenic acid, vitamin B6, folacin, vitamin B12 and vitamin A) individual fatty acids; total saturated, monounsaturated and polyunsaturated fatty acids; cholesterol, total phytosterols and eighteen amino acids. Values for dry and cooked egg, egg and spinach and Chinese and Japanese **noodles** are presented.  
 CT AMINO ACIDS; ASCORBIC ACID; **CALCIUM**; CARBOHYDRATES; CHINESE; CHOLESTEROL; COOKED; COPPER; DRY; EGGS; ENERGY; FATS; FATTY ACIDS; FOLIC ACID; IRON; JAPANESE; **MAGNESIUM**; MANGANESE; MONOUNSATURATED; NIACIN; **NOODLES**; NUTRIENTS; NUTRITIONAL VALUE; PANTOTHENIC ACID; PHOSPHORUS; PHYTOSTEROLS; POLYUNSATURATED; POTASSIUM; PROTEINS; PYROXIDINE; RETINOL; RIBOFLAVIN; SATURATED FATTY ACIDS; SODIUM; SPINACH; THIAMINE; UNSATURATED FATTY ACIDS; VITAMINS; WASTES; WATER; **ZINC**  
 DED 21 Nov 1991

L3 ANSWER 17 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN  
 AN 272281 FROSTI  
 TI Composition of foods: Raw, processed, prepared; Part 20: Cereal grains and **pasta. Macaroni.**  
 AU United States Department of Agriculture.  
 SO Published by: USGPO, Washington DC, 1989, 112-9

NTE REFERENCE ONLY.  
DT Book Article  
LA English  
AB These revised food composition tables provide values for refuse, energy, proximate composition (water, protein, fat, carbohydrate and ash); nine mineral elements (**calcium**, iron, **magnesium**, phosphorus, potassium, sodium, **zinc**, copper and manganese); nine vitamins (ascorbic acid, thiamin, riboflavin, niacin, pantothenic acid, vitamin B6, folacin, vitamin B12 and vitamin A) individual fatty acids; total saturated, monounsaturated and polyunsaturated fatty acids; cholesterol, total phytosterols and eighteen amino acids. Values for dry and cooked, plain, protein-fortified, vegetable and wholewheat **macaroni** are presented.

CT AMINO ACIDS; ASCORBIC ACID; **CALCIUM**; CARBOHYDRATES; CHOLESTEROL; COOKED; COPPER; DRY; ENERGY; FATS; FATTY ACIDS; FOLIC ACID; FORTIFICATION; FORTIFIED; FORTIFIED FOODS; IRON; **MACARONI**; **MAGNESIUM**; MANGANESE; MONOUNSATURATED; NIACIN; NUTRIENTS; NUTRITIONAL VALUE; PANTOTHENIC ACID; PHOSPHORUS; PHYTOSTEROLS; POLYUNSATURATED; POTASSIUM; PROTEIN FORTIFIED; PROTEINS; PYROXIDINE; RETINOL; RIBOFLAVIN; SATURATED FATTY ACIDS; SODIUM; THIAMINE; UNSATURATED FATTY ACIDS; VEGETABLES; VITAMINS; WASTES; WATER; WHOLEWHEAT; **ZINC**

DED 21 Nov 1991

L3 ANSWER 18 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN  
AN 272278 FROSTI  
TI Composition of foods: Raw, processed, prepared; Part 20: Cereal grains and **pasta**. **Pasta**: various.  
AU United States Department of Agriculture.  
SO Published by: USGPO, Washington DC, 1989, 104-11  
NTE REFERENCE ONLY.  
DT Book Article  
LA English  
AB These revised food composition tables provide values for refuse, energy, proximate composition (water, protein, fat, carbohydrate and ash); nine mineral elements (**calcium**, iron, **magnesium**, phosphorus, potassium, sodium, **zinc**, copper and manganese); nine vitamins (ascorbic acid, thiamin, riboflavin, niacin, pantothenic acid, vitamin B6, folacin, vitamin B12 and vitamin A) individual fatty acids; total saturated, monounsaturated and polyunsaturated fatty acids; cholesterol, total phytosterols and eighteen amino acids; Values for corn **pasta** (dry and cooked), fresh **pasta** (fresh and cooked) spinach **pasta** (fresh and cooked) and homemade **pasta**, cooked with and without egg are presented.

CT AMINO ACIDS; ASCORBIC ACID; **CALCIUM**; CARBOHYDRATES; CHOLESTEROL; COOKED **PASTA**; COPPER; CORN; DRY; EGG **PASTA**; ENERGY; FATS; FATTY ACIDS; FOLIC ACID; HOME MADE; IRON; **MAGNESIUM**; MANGANESE; MONOUNSATURATED; NIACIN; NUTRIENTS; NUTRITIONAL VALUE; PANTOTHENIC ACID; **PASTA**; PHOSPHORUS; PHYTOSTEROLS; POLYUNSATURATED; POTASSIUM; PROTEINS; PYROXIDINE; RETINOL; RIBOFLAVIN; SATURATED FATTY ACIDS; SODIUM; SPINACH; THIAMINE; UNSATURATED FATTY ACIDS; VITAMINS; WASTES; WATER; **ZINC**

DED 21 Nov 1991

L3 ANSWER 19 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN  
AN 272271 FROSTI  
TI Composition of foods: Raw, processed, prepared; Part 20: Cereal grains and **pasta**. Wheat.  
AU United States Department of Agriculture.  
SO Published by: USGPO, Washington DC, 1989, 86-101  
NTE REFERENCE ONLY.  
DT Book Article  
LA English

AB These revised food composition tables provide values for refuse, energy, proximate composition (water, protein, fat, carbohydrate and ash); nine mineral elements (**calcium**, iron, **magnesium**, phosphorus, potassium, sodium, **zinc**, copper and manganese); nine vitamins (ascorbic acid, thiamin, riboflavin, niacin, pantothenic acid, vitamin B6, folacin, vitamin B12 and vitamin A) individual fatty acids; total saturated, monounsaturated and polyunsaturated fatty acids; cholesterol, total phytosterols and eighteen amino acids. Values for hard red spring, hard red winter, soft red winter, hard white, soft white and durum wheats, wheat bran, wheat germ (crude and toasted), wheat flour, (whole-grain, white, bread, cake, self-raising and tortilla mix) and sprouted wheat are presented.

CT AMINO ACIDS; ASCORBIC ACID; BREAD; CAKES; **CALCIUM**; CARBOHYDRATES; CHOLESTEROL; COPPER; DURUM WHEAT; ENERGY; FATS; FATTY ACIDS; FLOUR; FOLIC ACID; GERMS; HARD WHEAT; IRON; LEAVENING AGENTS; **MAGNESIUM**; MANGANESE; MIXTURES; MONOUNSATURATED; NIACIN; NUTRIENTS; NUTRITIONAL VALUE; PANTOTHENIC ACID; PHOSPHORUS; PHYTOSTEROLS; POLYUNSATURATED; POTASSIUM; PROTEINS; PYROXIDINE; RED; RETINOL; RIBOFLAVIN; SATURATED FATTY ACIDS; SODIUM; SOFT WHEAT; SPRING; SPROUTED; THIAMINE; TOASTED; TORTILLAS; UNSATURATED FATTY ACIDS; VITAMINS; WASTES; WATER; WHEAT; WHEAT BRAN; WHEAT FLOUR; WHEAT GERM; WHITE; WHITE FLOUR; WHOLE GRAIN; WINTER; **ZINC**

DED 21 Nov 1991

L3 ANSWER 20 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN  
AN 272231 FROSTI  
TI Composition of foods: Raw, processed, prepared; Part 20: Cereal grains and **pasta**. Rye.  
AU United States Department of Agriculture.  
SO Published by: USGPO, Washington, 1989, 77-81  
NTE REFERENCE ONLY.  
DT Book Article  
LA English  
AB These revised food composition tables provide values for refuse, energy, proximate composition (water, protein, fat, carbohydrate and ash); nine mineral elements (**calcium**, iron, **magnesium**, phosphorus, potassium, sodium, **zinc**, copper and manganese); nine vitamins (ascorbic acid, thiamin, riboflavin, niacin, pantothenic acid, vitamin B6, folacin, vitamin B12 and vitamin A) individual fatty acids; total saturated, monounsaturated and polyunsaturated fatty acids; cholesterol, total phytosterols and eighteen amino acids. Values for rye and dark, medium and light rye flour are presented.

CT AMINO ACIDS; ASCORBIC ACID; **CALCIUM**; CARBOHYDRATES; CHOLESTEROL; COPPER; DARK; ENERGY; FATS; FATTY ACIDS; FLOUR; FOLIC ACID; IRON; LIGHT; **MAGNESIUM**; MANGANESE; MONOUNSATURATED; NIACIN; NUTRIENTS; NUTRITIONAL VALUE; PANTOTHENIC ACID; PHOSPHORUS; PHYTOSTEROLS; POLYUNSATURATED; POTASSIUM; PROTEINS; PYROXIDINE; RETINOL; RIBOFLAVIN; RYE; RYE FLOUR; SATURATED FATTY ACIDS; SODIUM; THIAMINE; UNSATURATED FATTY ACIDS; VITAMINS; WASTES; WATER; **ZINC**

DED 19 Nov 1991

L3 ANSWER 21 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN  
AN 272230 FROSTI  
TI Composition of foods: Raw, processed, prepared; Part 20: Cereal grains and **pasta**. Rice.  
AU United States Department of Agriculture.  
SO Published by: USGPO, Washington DC, 1989, 56-76+102-3  
NTE REFERENCE ONLY.  
DT Book Article  
LA English  
AB These revised food composition tables provide values for refuse, energy, proximate composition (water, protein, fat, carbohydrate and ash); nine mineral elements (**calcium**, iron, **magnesium**,

phosphorus, potassium, sodium, **zinc**, copper and manganese); nine vitamins (ascorbic acid, thiamin, riboflavin, niacin, pantothenic acid, vitamin B6, folacin, vitamin B12 and vitamin A) individual fatty acids; total saturated, monounsaturated and polyunsaturated fatty acids; cholesterol, total phytosterols and eighteen amino acids. Values for brown and white rice (long-, medium- and short-grain), rice bran, rice flour and wild rice, both raw and cooked, are presented.

CT AMINO ACIDS; ASCORBIC ACID; BROWN RICE; **CALCIUM**; CARBOHYDRATES; CHOLESTEROL; COOKED RICE; COPPER; ENERGY; FATS; FATTY ACIDS; FOLIC ACID; IRON; **MAGNESIUM**; MANGANESE; MONOUNSATURATED; NIACIN; NUTRIENTS; NUTRITIONAL VALUE; PANTOTHENIC ACID; PHOSPHORUS; PHYTOSTEROLS; POLYUNSATURATED; POTASSIUM; PROTEINS; PYROXIDINE; RAW; RETINOL; RIBOFLAVIN; RICE; SATURATED FATTY ACIDS; SODIUM; THIAMINE; TYPE; UNSATURATED FATTY ACIDS; VITAMINS; WASTES; WATER; WILD; **ZINC**

DED 19 Nov 1991

L3 ANSWER 22 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN  
AN 272217 FROSTI

TI Composition of foods: Raw, processed, prepared; Part 20: Cereal grains and **pasta**. Oats.

AU United States Department of Agriculture.

SO Published by: USGPO, Washington DC, 1989, 50-4

NTE REFERENCE ONLY.

DT Book Article

LA English

AB These revised food composition tables provide values for refuse, energy, proximate composition (water, protein, fat, carbohydrate and ash); nine mineral elements (**calcium**, iron, **magnesium**, phosphorus, potassium, sodium, **zinc**, copper and manganese); nine vitamins (ascorbic acid, thiamin, riboflavin, niacin, pantothenic acid, vitamin B6, folacin, vitamin B12 and vitamin A) individual fatty acids; total saturated, monounsaturated and polyunsaturated fatty acids; cholesterol total phytosterols and eighteen amino acids. Values for oats oat bran (raw and cooked) and oatmeal (dry and cooked) are presented.

CT AMINO ACIDS; ASCORBIC ACID; **CALCIUM**; CARBOHYDRATES; CHOLESTEROL; COOKED; COPPER; DRY; ENERGY; FATS; FATTY ACIDS; FOLIC ACID; IRON; **MAGNESIUM**; MANGANESE; MONOUNSATURATED; NIACIN; NUTRIENTS; NUTRITIONAL VALUE; OAT BRAN; OATMEAL; OATS; PANTOTHENIC ACID; PHOSPHORUS; PHYTOSTEROLS; POLYUNSATURATED; POTASSIUM; PROTEINS; PYROXIDINE; RETINOL; RIBOFLAVIN; ROLLED; SATURATED FATTY ACIDS; SODIUM; THIAMINE; UNSATURATED FATTY ACIDS; VITAMINS; WASTES; WATER; **ZINC**

DED 19 Nov 1991

L3 ANSWER 23 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN  
AN 272214 FROSTI

TI Composition of foods: Raw, processed, prepared; Part 20: Cereal grains and **pasta**. Corn.

AU United States Department of Agriculture.

SO Published by: USGPO, Washington DC, 1989, 31-42

NTE REFERENCE ONLY.

DT Book Article

LA English

AB These revised food composition tables provide values for refuse, energy, proximate composition (water, protein, fat, carbohydrate and ash); nine mineral elements (**calcium**, iron, **magnesium**, phosphorus, potassium, sodium, **zinc**, copper and manganese); nine vitamins (ascorbic acid, thiamin, riboflavin, niacin, pantothenic acid, vitamin B6, folacin, vitamin B12 and vitamin A) individual fatty acids; total saturated monounsaturated and polyunsaturated fatty acids; cholesterol, total phytosterols and eighteen amino acids. Values for corn, crude corn bran, cornflour, corn grits, corn meal and cornstarch are presented.

CT AMINO ACIDS; ASCORBIC ACID; BOLTED; BRAN; **CALCIUM**;

CARBOHYDRATES; CHOLESTEROL; COOKED; COPPER; CORN; CORN STARCH; CORNMEAL;  
DRY; ENERGY; FATS; FATTY ACIDS; FLOUR; FOLIC ACID; GERM FREE; GRITS;  
IRON; LEAVENING AGENTS; **MAGNESIUM**; MAIZE FLOUR; MAIZE GRITS;  
MANGANESE; MEALS; MONOUNSATURATED; NIACIN; NUTRIENTS; NUTRITIONAL VALUE;  
PANTOTHENIC ACID; PHOSPHORUS; PHYTOSTEROLS; POLYUNSATURATED; POTASSIUM;  
PROTEINS; PYROXIDINE; RETINOL; RIBOFLAVIN; SATURATED FATTY ACIDS; SODIUM;  
THIAMINE; UNSATURATED FATTY ACIDS; VITAMINS; WASTES; WATER; WHOLE GRAIN;  
**ZINC**

DED 19 Nov 1991

L3 ANSWER 24 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN

AN 272209 FROSTI

TI Composition of foods: Raw, processed, prepared; Part 20: cereal grains  
and **pasta**. Barley.

AU United States Department of Agriculture

SO Published by: USGPO, Washington DC, 1989, 22-4

NTE REFERENCE ONLY.

DT Book Article

LA English

AB These revised food composition tables provide values for refuse, energy,  
proximate composition (water, protein, fat carbohydrate and ash); nine  
mineral elements (**calcium**, iron, **magnesium**,  
phosphorus, potassium, sodium, **zinc** copper and manganese); nine  
vitamins (ascorbic acid, thiamin, riboflavin, niacin, pantothenic acid,  
vitamin B6, folacin, vitamin B12 and vitamin A); individual fatty acids;  
total saturated, monounsaturated and polyunsaturated fatty acids;  
cholesterol, total phytosterols and eighteen amino acids. Values for  
pearl barley, raw and cooked barley are presented.

CT AMINO ACIDS; ASCORBIC ACID; BARLEY; **CALCIUM**; CARBOHYDRATES;  
CHOLESTEROL; COOKED; COPPER; ENERGY; FATS; FATTY ACIDS; FOLIC ACID; IRON;  
**MAGNESIUM**; MANGANESE; MONOUNSATURATED; NIACIN; NUTRIENTS;  
NUTRITIONAL VALUE; PANTOTHENIC ACID; PEARLED; PHOSPHORUS; PHYTOSTEROLS;  
POLYUNSATURATED; POTASSIUM; PROTEINS; PYROXIDINE; RETINOL; RIBOFLAVIN;  
SATURATED FATTY ACIDS; SODIUM; THIAMINE; UNSATURATED FATTY ACIDS;  
VITAMINS; WASTES; WATER; **ZINC**

DED 19 Nov 1991

L3 ANSWER 25 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN

AN 272204 FROSTI

TI Composition of foods: Raw, processed, prepared; Part 20: Cereal grains  
and **pasta**. Cereal grains, various.

AU United States Department of Agriculture.

SO Published by: USGPO, Washington DC, 1989

NTE REFERENCE ONLY.

DT Book Article

AB These food composition tables are published in looseleaf form with each  
page containing the nutrient profile of a single food item, with  
additional information such as standards for enrichment, dietary fibre  
content and vitamin E content included as appendices. The cereal grains  
covered are amaranth, arrowroot flour, buckwheat flour, bulgur, couscous,  
farina, hominy, millet, quinoa, semolina, sorghum, tapioca and triticale.  
Values are presented for refuse, energy, proximate composition (water,  
protein, fat, carbohydrate and ash); nine mineral elements (  
**calcium**, iron, **magnesium**, phosphorus, potassium,  
sodium, **zinc**, copper and manganese); nine vitamins (ascorbic  
acid, thiamin, riboflavin, niacin, pantothenic acid, vitamin B6, folacin,  
vitamin B12 and vitamin A); individual fatty acids; total saturated;  
monounsaturated and polyunsaturated fatty acids; cholesterol; total  
phytosterols; and eighteen amino acids.

CT AMARANTH; AMINO ACIDS; ARROWROOT; ASCORBIC ACID; BUCKWHEAT; BULGAR;  
**CALCIUM**; CARBOHYDRATES; CEREALS; CHOLESTEROL; COPPER; COUSCOUS;  
ENERGY; FARINA; FATS; FATTY ACIDS; FOLIC ACID; HOMINY; HONINY; IRON;  
**MAGNESIUM**; MANGANESE; MILLET; MONOUNSATURATED; NIACIN; NUTRIENTS;

NUTRITIONAL VALUE; PANTOTHENIC ACID; PHOSPHORUS; PHYTOSTEROLS;  
POLYUNSATURATED; POTASSIUM; PROTEINS; PYROXIDINE; QUINOA; RARE; RETINOL;  
RIBOFLAVIN; SATURATED FATTY ACIDS; SEMOLINA; SODIUM; SORGHUM; TAPIOCA;  
THIAMINE; TRITICALE; UNSATURATED FATTY ACIDS; VITAMINS; WASTES; WATER;  
**ZINC**

DED 19 Nov 1991

L3 ANSWER 26 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN  
AN 255051 FROSTI  
TI Contents of 17 metal elements in food, determined by inductively coupled  
plasma atomic emission spectrometry - cereals, pulses and processed  
foods, seaweeds and seeds.  
AU Ikebe K.; Nishimune T.; Tanaka R.  
SO Journal of the Food Hygienic Society of Japan, 1991, 32 (1), 48-56 (4  
ref.)  
DT Journal  
LA Japanese  
AB Levels of the following trace elements were monitored: vanadium, cadmium,  
cobalt, lead, molybdenum, chromium, nickel, barium, strontium, aluminium,  
copper, manganese, **zinc**, iron, **calcium**,  
**magnesium** and phosphorus. The food products examined included  
barley, wheat flour, bread, dried **pasta**, azuki beans, soya  
beans, soya-bean curd, soya milk, almond, peanut, sesame seed, Japanese  
chestnut, walnut and a number of Japanese cereal products, bean products  
and seaweeds.  
CT BEAN PRODUCTS; BEANS; CEREAL PRODUCTS; CEREALS; HEAVY METALS; METALS;  
NUTS; SEAWEEDS; TRACE ELEMENTS  
DED 21 May 1991

L3 ANSWER 27 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN  
AN 172200 FROSTI  
TI Contents and retentions of sodium and other minerals in **pasta**  
cooked in unsalted or salted water.  
AU Albrecht J.A.; Asp E.H.; Buzzard I.M.  
SO Cereal Chemistry, 1987, 64 (2), 106-9 (17 ref.)  
DT Journal  
LA English  
SL English  
AB The nutrient content of **pasta** products after cooking is  
investigated. Different cooking methods are used to imitate those  
typically carried out in the home. Their effect on sodium and other  
minerals is analysed.  
CT BOILING; **CALCIUM**; COOKING; COPPER; EGGS; IRON; LOSS;  
**MACARONI**; **MAGNESIUM**; MANGANESE; MINERALS; NON SALT;  
**NOODLES**; **PASTA**; **PASTA** PRODUCTS; PHOSPHORUS;  
POTASSIUM; QUANTITY; RINSING; SALTS; SODIUM; SODIUM CHLORIDE;  
**SPAGHETTI**; TRACE ELEMENTS; **ZINC**  
DED 19 Aug 1987

L3 ANSWER 28 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN  
AN 159277 FROSTI  
TI Composition of Australian foods. 24. Italian foods.  
AU Greenfield H.; Makinson J.H.; Weyrauch A.; Wills R.B.H.  
SO Food Technology in Australia, 1984, 36 (10), 469-71 (9 ref.)  
DT Journal  
LA English  
SL English  
CT ASH; **CALCIUM**; CANNELLONI; CARBOHYDRATES; CHICKEN CACCIATORE;  
CHICKEN CARRIATORE; CHOLESTEROL; COMPOSITION; ENERGY; FATS; FATTY ACIDS;  
FRUCTOSE; GLUCOSE; IRON; ITALIAN FOOD; LASAGNA; **MAGNESIUM**;  
MINERALS; OSSO BUCCO; **PASTA** PRODUCTS; POTASSIUM; PROTEINS;  
QUANTITY; RAVIOLI; SALTIMBOCCA; SODIUM; **SPAGHETTI**;  
**SPAGHETTI** BOLOGNESE; **SPAGHETTI** MARINARA;

**SPAGHETTI** NAPOLETANA; **SPAGHETTI** NMARINARA; STARCH;  
 SUCROSE; SUGAR; TRACE ELEMENTS; TYPE; VEAL MARSALA; WATER; **ZINC**  
 DED 10 Mar 1986

L3 ANSWER 29 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN  
 AN 136463 FROSTI  
 TI Retention of selected minerals in enriched **pasta** products during cooking.  
 AU Ranhotra G.S.; Gelroth J.A.; Novak F.A.; Bock M.A.; Matthews R.H.  
 SO Cereal Chemistry, 1985, 62 (2), 117-9 (5 ref.)  
 DT Journal  
 LA English  
 SL English  
 AB The mineral content of enriched dry and cooked **pasta** products was determined to assess the extent of mineral loss following cooking. Results showed that the products were virtually free of sodium but contained significant amounts of the other minerals analysed except **calcium**. Retention values after cooking were high, with average figures between 81 and 102% for all minerals except potassium. It is concluded that cooked **pasta** is an excellent dietary source of minerals with little or no sodium content.  
 CT **CALCIUM**; CEREAL PRODUCTS; COOKED; COOKED **PASTA**; COOKING; COPPER; DRY; IRON; **MACARONI**; **MAGNESIUM**; **MANGANESE**; MINERALS; **PASTA**; PHOSPHORUS; POTASSIUM; QUANTITY; RETENTION; SODIUM; **SPAGHETTI**; TRACE ELEMENTS; **ZINC**  
 DED 29 Aug 1985

L3 ANSWER 30 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN  
 AN 110418 FROSTI  
 TI Tinned ravioli in sauce.  
 AU Anon.  
 SO Medecine et Nutrition, 1982, 18 (6), 399  
 DT Journal  
 LA French  
 CT **CALCIUM**; **CALCIUM** QUANTITY; CALORIES; CANNED; CANNED FOODS; CARBOHYDRATES; COMPOSITION; FATS; **MAGNESIUM**; NUTRITIONAL VALUE; **PASTA** PRODUCTS; POTASSIUM; PROTEINS; QUANTITY; RAVIOLI; SODIUM; **ZINC**  
 DED 19 Apr 1983

L3 ANSWER 31 OF 31 FROSTI COPYRIGHT 2004 LFRA on STN  
 AN 106851 FROSTI  
 TI Composition of Australian foods 16. Foods from Pizza Hut restaurants.  
 AU Greenfield H.; Wimalasiri P.; Ma S.N.N.; Wills R.B.H.  
 SO Food Technology in Australia, 1982, 34 (8), 364-7 (5 ref.)  
 DT Journal  
 LA English  
 SL English  
 AB Sixteen foods purchased from Pizza Hut restaurants in Sydney were analysed for moisture, protein, fat, starch, sugars, ash, cholesterol, fatty acids, sodium, potassium, iron, **calcium**, **magnesium**, **zinc**, thiamin, riboflavin, niacin, vitamin C and vitamin A; P/M/S fatty acids ratios and energy content. The food products in question were 11 varieties of pizza, 2 **pasta** products, salad roll, garlic bread and prawn cocktail.  
 CT ASH; BAKERY PRODUCTS; BREAD; CARBOHYDRATES; CHOLESTEROL; COCKTAIL; COMPOSITION; FAST FOODS; FATS; FATTY ACIDS; MINERALS; NUTRITIONAL VALUE; **PASTA**; PIZZAS; PROTEINS; QUANTITY; ROLLS; STARCH; STEROLS; SUGAR; TRACE ELEMENTS; VITAMINS; WATER  
 DED 23 Nov 1982